Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

n3Hh
2

HOMEMAKERS' CHAT

FOR BROADCAST USE ONLY

U. S. DEPARTMENT
OF AGRICULTURE
OFFICE OF INFORMATION

(Release on receipt)

SUBJECT: "Of Pots and Pans" - Information from the Bureau of Human Nutrition and Home Economics, U.S. Department of Agriculture

ooo0ooo

"Pretty is as pretty does" is a homely old saying for giving character priority over good looks.

And take it from household equipment specialists of the U.S. Department of Agriculture...it's a good saying to keep in mind when you shop for pots and pans. For after all...you're buying something...not to look at primarily....but to cook in.

As more and more kitchenware comes to the market...your chance of finding what you want improves from day to day. Let's consider the kinds of kitchenware you'll be looking over when you shop for pots and pans.

There's aluminum for one. I might say...aluminum and aluminum...because---as you likely know---there are different kinds of aluminum.

The heavy "cast" aluminum vessels are made by pouring the molten metal into castings or forms. "Stamped" aluminumware is made from sheets of the metal. The sheet is rolled out and the pots and pans are stamped by cutter from the metal and then pressed into shape. "Stamped" aluminumware comes in three grades--light, medium, and heavy.

Most of us have had enough experience to know that the heavier the aluminum ...the more durable the utensil. The thin, lightweight aluminum is less expensive. It's lighter to handle too. But it dents and bends more easily.

Some housewives consider the "heavy" sheet aluminum the equal of cast aluminum. And it is cheaper. In any case---heavy is the buy in pans due for heavy use. Pans of one-piece construction are likely to be more durable than those put together with rivets.

-more-

-13-46

Maybe you're considering stainless steel. And you wonder how it compares with aluminum. Well...stainless steel will wear better than aluminum of the same weight and thickness. It doesn't darken as aluminum does when you cook alkaline foods in it. But once it's darkened--by overheating or scorching--stainless steel can not be brightened as aluminum can. And one more comparison. Aluminum has the advantage of spreading the heat more evenly. That means foods cook more evenly and there's less chance of scorching in aluminumware.

If you're buying porcelain enamelware...here's something you'll want to keep in mind. The Enameled Utensils Manufacturers Council and the National Bureau of Standards have set up a commercial standard. So look for a label that will tell you whether the vessel you are considering has a multi-coat finish or a single-coat finish. The label will also tell you that the utensil conforms to the commercial standards of its type.

Enamelware--as you may know--is made by fusing enamel on a steel or iron base In the multi-coat finish....one or more coats of white enamel are applied over a first dark coat. The single-coat is a speckled finish.

In enamelware...it's the surface that counts. Look for a surface that's completely smooth. Air bubbles or an exposed base are signs of poor manufacture. And since the enamel is essentially glass...tiny chips might break off into the food while it's cooking if there are weak places on the surface.

Scientists in the trade have been working to raise the resistance of enamelware to boiling acid...quick changes of temperature...and to hard knocks.

#

2/13/46

LIBRARY
CURRENT SERIAL RECORD
☆ FEB 20 1946 ☆
U. S. DEPARTMENT OF AGRICULTURE